

Application No. 09/719258  
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Amendment  
Attorney Docket No. H01.2I-9587-US01

**Amendments To The Claims:**

- 1 ~~1~~ (Currently Amended) An oral dosage form for food, food supplements and dietetics comprising polyunsaturated fatty acids in a gelatine capsule, the gelatine capsule being xylose-hardened to an extent sufficient to inhibit peroxidation of polyunsaturated fatty acids, wherein no antioxidants are added to the polyunsaturated fatty acids.
- 2 ~~2~~ (Previously Presented) The dosage form as recited in claim 1 comprising omega-3 polyunsaturated fatty acids with a high content of alpha linolenic acid.
- 3 ~~3~~ (Previously Presented) The dosage form as recited in claim 1, wherein said gelatine capsule has a retarded release time of more than 45 minutes.
- 4 ~~4~~ (Previously Presented) The dosage form according to claim 1, wherein said dosage form is operative against diseases of metabolism of fat and/or against intestinal inflammations.
- 5 ~~5~~ (Previously Presented) The dosage form according to claim 1, wherein the gelatine capsule comprises one ingredient selected from the group consisting of fish oil, linseed oil and gamma linolenic acid.
- 6 (Cancelled)
- 7 ~~7~~ (Previously Presented) The method as recited in claim ~~11~~, wherein said gelatine capsule comprises polyunsaturated fatty acids with a high content of alpha linolenic acid.
- 8 ~~8~~ (Previously Presented) The method as recited in claim 7, wherein said gelatine capsule comprises perilla oil.
- 9 ~~9~~ (Previously Presented) The method according to claim ~~11~~, wherein said gelatine capsule has a retarded release time of more than 45 min.
- 10 ~~10~~ (Previously Presented) The method according to claim ~~11~~, wherein said gelatine capsule comprises an ingredient selected from the group consisting of fish oil, linseed oil and gamma

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linolenic acid.

- 0 ~~11~~. (Previously Presented) A method for slowing down peroxidation of polyunsaturated fatty acids used for food, food supplement and dietetics comprising the step of utilizing a gelatine capsule, the gelatine capsule being xylose-hardened to an extent sufficient to inhibit peroxidation of polyunsaturated fatty acids.
- 11 ~~12~~. (Previously Presented) The dosage form as recited in claim 1, wherein the gelatine capsule is formed by a process including spraying the capsule with xylose.
- 12 ~~13~~. (Previously Presented) The dosage form as recited in claim ~~12~~, wherein the process further comprises heat treatment for a predetermined time interval.
- 13 ~~14~~. (Previously Presented) The dosage form as recited in claim ~~13~~, wherein the process further comprises a reaction between the xylose and gelatine capsule to provide a cross-linking.